Aunt Jemima's Magical Recipes

61 exciting new ways to use Aunt Jemima Pancake Mix

Dear Friends

You'll be surprised at the many delicious, new dishes you can make with Pancake Mixes—new and different pancakes and waffles, hot breads, golden-crisp French fried foods and glamorous desserts! You'll enjoy looking through the index on pages 25 and 26.

With all good wishes,

Aunt Jemima

- **For perfect pancakes and buckwheats,** follow my easy baking "hints" on the pancake mix package.

- **To avoid griddle trouble,** "season" a new griddle, or one that has been scoured, before baking pancakes.

  To season, cover the griddle surface with a thin coating of unsalted shortening or oil. Heat the griddle slowly until it begins to smoke; turn off the heat and let the griddle stand overnight. Remove excess shortening before baking pancakes.

America's Favorites

AUNT JEMIMA PANCAKES

"So light and fluffy — with a famous Old South flavor"

2 cups Aunt Jemima Ready-Mix for Pancakes

2¼ cups milk

Add milk to pancake ready-mix and stir lightly. Bake on hot, lightly greased griddle, turning only once. Makes 14 to 16 pancakes.

AUNT JEMIMA BUCKWHEATS

"Deliciously different—just the right amount of tangy buckwheat"

2 cups Aunt Jemima Ready-Mix for Buckwheats

2½ cups milk (For thinner buckwheats, use more milk)

Mix the batter the same as shown above.

DELUXE PANCAKES

Add one beaten egg and two tablespoons melted shortening to pancake or buckwheat batter.

ECONOMY PANCAKES. Substitute diluted evaporated milk *or* mix ⅓ cup dry milk powder with the pancake ready-mix and substitute water for the milk.

Quick Tricks with Pancake Mix

PAN-SAN

"Pancake sandwich with a jelly and meat filling"

Bake 10 pancakes (recipe page 3), using about ⅓ cup batter for each. For each "pan-san" spread a baked pancake with currant or apple jelly and then with cooked pork sausage meat. Top with a second pancake. Serve with butter and syrup. Makes 5 servings.

HAM PANCAKES OR BUCKWHEATS

Fold 1 cup finely diced cooked ham into pancake or buckwheat batter.

CHEESE PANCAKES OR BUCKWHEATS

Fold ½ cup grated American cheese into pancake or buckwheat batter.

CORN PANCAKES OR BUCKWHEATS

Fold 1 cup drained whole kernel corn into pancake or buckwheat batter.

SAUSAGE PANCAKES OR BUCKWHEATS

Fold 1 cup cooked pork sausage meat into pancake or buckwheat batter.

POACHED EGGS A-TOP BUCKWHEATS

Stack 3 buckwheat cakes together. Top each stack with a poached egg.

HALF 'N HALF PANCAKES

Combine 1 cup Aunt Jemima Ready-Mix for Pancakes with 1 cup Aunt Jemima Ready-Mix for Buckwheats. Add 2¼ cups milk, mixing and baking as for Aunt Jemima Pancakes.

BUTTERMILK PANCAKES

Dissolve ½ teaspoon soda in 2½ cups buttermilk. Add to 2 cups Aunt Jemima Pancake Ready-Mix. (For Buckwheats increase buttermilk to 3 cups.)

ANIMAL PANCAKES

"The kind youngsters love to eat"

Prepare a thin pancake batter using 2 cups Aunt Jemima Ready-Mix for Pancakes and 2½ cups milk. Stir lightly until batter is smooth.

Pour batter from a pitcher or measuring cup onto a hot, lightly greased griddle. Guide the batter with a spoon to make the various shapes. Bake to a golden brown, turning only once.

POLK-A-DOT PANCAKES

"Perfect partners to a sausage gravy"

Pan-fry ½ pound pork sausage links; cut each link crosswise in thin slices. Prepare pancake batter. For each pancake place a few slices of the sausage on a hot, lightly greased griddle. Pour ½ cup pancake batter over the sausage slices. Bake and serve with warm applesauce.

BACON STRIP PANCAKES

"A new twist on a favorite combination"

Cut bacon strips in half and pan-fry until crisp. Drain well on absorbent paper. Prepare pancake batter. For each pancake place 2 half strips of bacon on hot, lightly greased griddle and pour ¼ cup of batter over bacon. Bake.

PANCAKE SAUSAGE ROLL-UPS

Prepare pancakes according to directions for Aunt Jemima Pancakes or Buckwheats. Roll each baked pancake around a pan-fried pork sausage link. Serve with warm applesauce.

ASPARAGUS ROLL-UPS

Prepare pancakes according to directions for Aunt Jemima Pancakes. Roll each baked pancake around several spears of cooked asparagus. Serve with cheese sauce. Garnish each with a strip of pimiento or sprinkle with paprika.

CHICKEN ROLL-UPS

Prepare pancakes according to directions for Aunt Jemima Pancakes. Spread each baked pancake with chopped, cooked chicken; roll up. Serve with hot cranberry sauce.

CHERRY ROLL-UPS

Prepare Deluxe Pancakes (recipe page 3). Bake pancakes; spread each with butter and roll up. Serve with Cherry Sauce.

To make Cherry Sauce, heat 1 package frozen or 1 No. 2 can dark cherries. Blend together ½ cup sugar and 2 tablespoons corn starch; add to cherries, stirring constantly. Cook until thickened. Add 1 tablespoon lemon juice if desired.

ICE CREAM ROLL-UPS

Place a spoonful of very firm ice cream across the center of each baked pancake. Roll up and serve with your favorite sundae sauce.

APPLE PANCAKES WITH SOUR CREAM

"A delicious main dish with chopped apples in the batter"

- 2 cups Aunt Jemima Ready-Mix for Pancakes
- 2 eggs, beaten
- 2 cups milk
- 2 tablespoons melted butter or margarine
- 2 cups diced raw apple

Combine beaten eggs and milk. Add to pancake ready-mix all at once and stir lightly. Fold in the melted butter and diced apple. Pour ¾ to 1 cup of batter onto a greased griddle or frying pan. Bake slowly until golden brown on underneath side, about three minutes. Turn and bake on other side. Roll up. Place on baking sheet in moderate oven (375° F.) to keep warm until all the pancakes are baked.

Sprinkle generously with confectioners' sugar and garnish with fried apple slices. Serve with sour cream. Makes 5 servings.

ADIRONDACK PANCAKES

"A famous ski resort makes this its specialty"

Prepare Aunt Jemima Pancakes (recipe page 3). Stack 3 pancakes together placing melted butter and shaved maple sugar (or brown sugar) between each. Top with whipped cream; sprinkle with shaved maple sugar. Makes 5 servings.

STRAWBERRY SHORTCAKE

"Rich and filling, a real party dessert"

Prepare Aunt Jemima Deluxe Pancake batter (recipe page 3). Bake large pancakes, using ½ cup batter for each. Put 4 large pancakes together with sweetened fresh or frozen strawberries between each. Top with whipped cream and additional strawberries. Cut in wedges and serve.

French Pancakes

FRENCH PANCAKES

"Rolled, thin pancakes with a continental background"

3 eggs, beaten
½ cup milk
½ cup Aunt Jemima Ready-Mix for Pancakes

Combine beaten eggs and milk. Add pancake ready-mix, stirring until smooth. Place about a teaspoonful of butter in a small frying pan and heat until the butter bubbles. Pour in enough batter to coat bottom of the pan with a thin layer. Bake until delicately browned on under side; turn and bake on other side. Fill with one of the following:

Strawberry Blintzes: Roll French Pancakes around a generous serving of sweetened fresh strawberries. Sprinkle lightly with confectioners' sugar and top with a mound of thick sour cream.

Cinnamon-Sugar Crepes: Combine ½ cup sugar, 1 tablespoon cinnamon and ¼ teaspoon salt. Blend 2 tablespoons of this cinnamon-sugar mixture into 1 cup cottage cheese. Put 1 tablespoon of this filling at the edge of each French Pancake. Roll up jelly-roll fashion. Sprinkle with remaining cinnamon-sugar and serve warm.

Cranberry Crepes: Combine 1 cup crushed pineapple, 1 cup cranberry sauce, ½ teaspoon cinnamon and 2 tablespoons butter or margarine; simmer for 15 minutes. Put 2 tablespoons hot cranberry sauce at edge of each French Pancake. Roll up jelly-roll fashion. Pour remaining hot sauce over filled pancakes; sprinkle with confectioners' sugar, if desired. Serve warm.

HAWAIIAN PANCAKES

"Taste thrill from the Isle of Enchantment"

1 cup Aunt Jemima Ready-Mix for Pancakes

1 egg, beaten

1 cup milk

1 tablespoon melted shortening

8 slices pineapple

Combine beaten egg and milk; add all at once to pancake ready-mix, stirring lightly. Fold in melted shortening.

For each pancake, place a slice of pineapple on a hot, lightly greased griddle. Pour ¼ cup of pancake batter around each pineapple slice. (Do not cover pineapple slice or fill center.) Bake to a golden brown, turning only once. Serve the pancakes with the centers filled with strawberry preserves and sprinkled lightly with coconut. Makes 8 pancakes.

BANANA PANCAKES

Prepare pancake batter as above. Fold in ⅓ cup diced bananas. Bake dollar-size pancakes. Serve with butter and confectioners' sugar. Makes 4 servings.

APPLE RING PANCAKES

Prepare pancake batter as above. For each pancake, place a sautéed apple ring on the griddle. Over each apple ring pour ¼ cup pancake batter. Bake and serve with cinnamon-sugar. Makes 8 pancakes.

Delicious Pancake Toppings

BROWN SUGAR SYRUP

Combine 1 cup brown sugar, ¾ cup water and ⅛ teaspoon salt in saucepan. Cook 5 minutes. Add ½ teaspoon maple flavoring before serving.

HONEY BUTTER

Beat ½ cup butter or margarine and ½ cup honey together until light and fluffy. Serve over Aunt Jemima Pancakes or Waffles.

ORANGE MARMALADE SYRUP

Combine 1½ cups sugar, ½ cup water and ⅛ teaspoon salt. Bring to a brisk boil. Slice one orange very thin; extract juice from a second orange. Add sliced orange and juice to boiling syrup. Simmer for 10 to 15 minutes. Serve warm or chilled over Aunt Jemima Pancakes or Waffles.

FROSTY WHIPPED BUTTER

Whip 1 cup butter until very light. Gradually add ½ cup confectioners' sugar, beating until very fluffy. Chill and serve over Aunt Jemima Pancakes or Waffles.

SAUSAGE BALL SYRUP

Form ½ pound bulk pork sausage meat into small balls. Pan-fry until thoroughly cooked, about 10 minutes. Drain off the drippings. Add 1¼ cups maple syrup and cook for 5 minutes. Serve hot over Aunt Jemima Pancakes.

PRALINE SAUCE

Combine 1 cup brown sugar, ½ cup water and ⅛ teaspoon salt in saucepan. Cook 5 minutes. Add ½ teaspoon maple flavoring and ½ cup chopped pecan meats. Serve warm or cold over Aunt Jemima Pancakes or Waffles.

Waffles 'Round the Clock

AUNT JEMIMA'S LIGHTNIN' WAFFLES

"Crisp and golden brown — the way you like 'em"

- 2 cups Aunt Jemima Ready-Mix for Pancakes
- 2 cups milk
- ⅓ cup melted shortening
- 2 eggs

Place all ingredients in bowl; beat with rotary egg beater until fairly smooth. Bake on hot waffle iron until steaming stops. Makes 5 servings.

BUCKWHEAT WAFFLES

Use Aunt Jemima Buckwheat Ready-Mix in the above waffle recipe for a delicious treat.

SAUSAGE WAFFLES

Cook ½ pound pork sausage meat and drain off fat. Fold cooked sausage meat into batter. Bake as above.

COCONUT WAFFLES

Fold 1 cup shredded coconut into batter. Bake as for Lightnin' Waffles. Serve with butterscotch sauce or syrup.

CHIP CHOCOLATE WAFFLES

Fold 1½ squares (1½ ounces) unsweetened chocolate (shaved) into batter. Bake as for Lightnin' Waffles. Serve with vanilla ice cream.

WELSH RAREBIT WAFFLES

Melt 2 tablespoons butter or margarine; blend in 2 tablespoons flour and ½ teaspoon salt. Add 1½ cups milk, stirring constantly until thickened. Add 1 cup grated or cubed Cheddar cheese and ½ teaspoon Worcestershire sauce; stir very frequently until cheese is melted. Serve over Aunt Jemima Waffles; garnish with strips of pimiento.

PRALINE WAFFLE SUNDAE

Top each baked waffle section with a scoop of vanilla ice cream. Serve with Praline Sauce (recipe page 11).

BLUEBERRY WAFFLES

Fold 1 cup fresh or frozen blueberries into batter. Bake as for Lightnin' Waffles. Serve with melted butter and confectioners' sugar or with whipped cream.

Supper-Style Main Dishes

HAM-FILLED PANCAKE-OMELET

"A new recipe creation for a one-dish luncheon treat"

PANCAKE-OMELET:

- 3 egg yolks, beaten
- ¾ cup milk
- 1 cup Aunt Jemima Ready-Mix for Pancakes
- 3 egg whites, stiff beaten

FILLING:

- 1 cup diced cooked ham

Combine beaten egg yolks and milk. Add all at once to the pancake ready-mix, stirring until smooth. Fold in beaten egg whites.

Heat about 1 teaspoon butter in a 9 or 10-inch frying pan; pour omelet into hot frying pan and cook over direct heat until bottom of omelet is golden brown, about 3 minutes. Place in broiler about 3 inches from source of heat and continue cooking until top is delicately browned.

Crease omelet through center. Fill with diced ham. Fold over. Serve immediately with hot raisin sauce or pineapple sauce. Makes 5 servings.

Cheese-Filled Pancake-Omelet: Prepare omelet as above. Fill with several slices of processed cheese and top with currant jelly.

Fruit-Filled Pancake-Omelet: Prepare omelet as above. Fill with sweetened fresh or frozen strawberries, raspberries or peaches. Sprinkle with confectioners' sugar.

Sausage-Filled Pancake-Omelet: Prepare omelet as above. Fill with ½ pound cooked pork sausage meat. Serve with warm applesauce.

SAUSAGE SURPRISES

"A delicious brunch or supper main dish"

- 2 cups Aunt Jemima Ready-Mix for Pancakes
- ¼ cup shortening
- ⅔ cup milk
- *10 small pork sausage links, cooked*

To make the dough, cut shortening into pancake ready-mix until mixture resembles coarse crumbs. Add milk, stirring lightly only until mixture is dampened. (Add a little more milk if necessary to make a soft dough.) Turn out on lightly floured board and knead gently a few seconds. Roll out to a scant ¼-inch thickness.

Cut twenty circles of dough using a floured biscuit cutter (about 3-inch size). Place a cooked sausage link on ten of the circles. Place a second circle on top of each, sealing edges with the tines of a fork. Cut a slit about an inch long in the center of each. Place on an ungreased baking sheet.

Bake in a hot oven (425° F.) 12 to 15 minutes. Serve plain as an appetizer or with warm applesauce or sausage gravy for a main dish. Makes 10 surprises.

AUNT JEMIMA'S TOPPING FOR MEAT PIE

"A rich biscuit crust to glorify your meat dishes"

3 cups Aunt Jemima Ready-Mix for Pancakes
3 tablespoons sugar
⅓ cup shortening
1 cup milk

Mix together pancake ready-mix and sugar; cut in shortening until mixture resembles coarse crumbs. Add milk, stirring lightly only until mixture is dampened. Turn out on lightly floured board and knead gently a few seconds. Roll out to scant ½-inch thickness; cut to fit casseroles.

Place on top of meat or chicken pie made according to your favorite recipe. Bake in a hot oven (425° F.) 20 to 25 minutes. Tops 6 individual casseroles.

AUNT JEMIMA'S DUMPLINGS

"Fluffy and light just like grandma used to make"

1¼ cups Aunt Jemima Ready-Mix for Pancakes
½ teaspoon salt
1 egg, beaten
½ cup milk
2 tablespoons melted shortening

Mix together pancake ready-mix and salt; add beaten egg and milk, stirring lightly until batter is fairly smooth. Fold in melted shortening.

Drop dumplings from a tablespoon into boiling stew made according to your favorite recipe. Cover tightly and cook for 15 minutes without lifting the cover. Serve immediately. Makes 6 servings.

New Ways with French Fried Foods

BATTER DIPPING

Combine 1 cup Aunt Jemima Ready-Mix for Pancakes, ¼ teaspoon salt and ¾ cup water. Beat with a rotary egg beater or an electric mixer about 2 minutes.

Shrimp: Clean green or precooked shrimp. Dip in batter; drain and fry in hot deep fat (375° F.) 2 to 3 minutes.

Scallops: Dip in batter; drain and fry in hot deep fat (375° F.) 2 to 3 minutes.

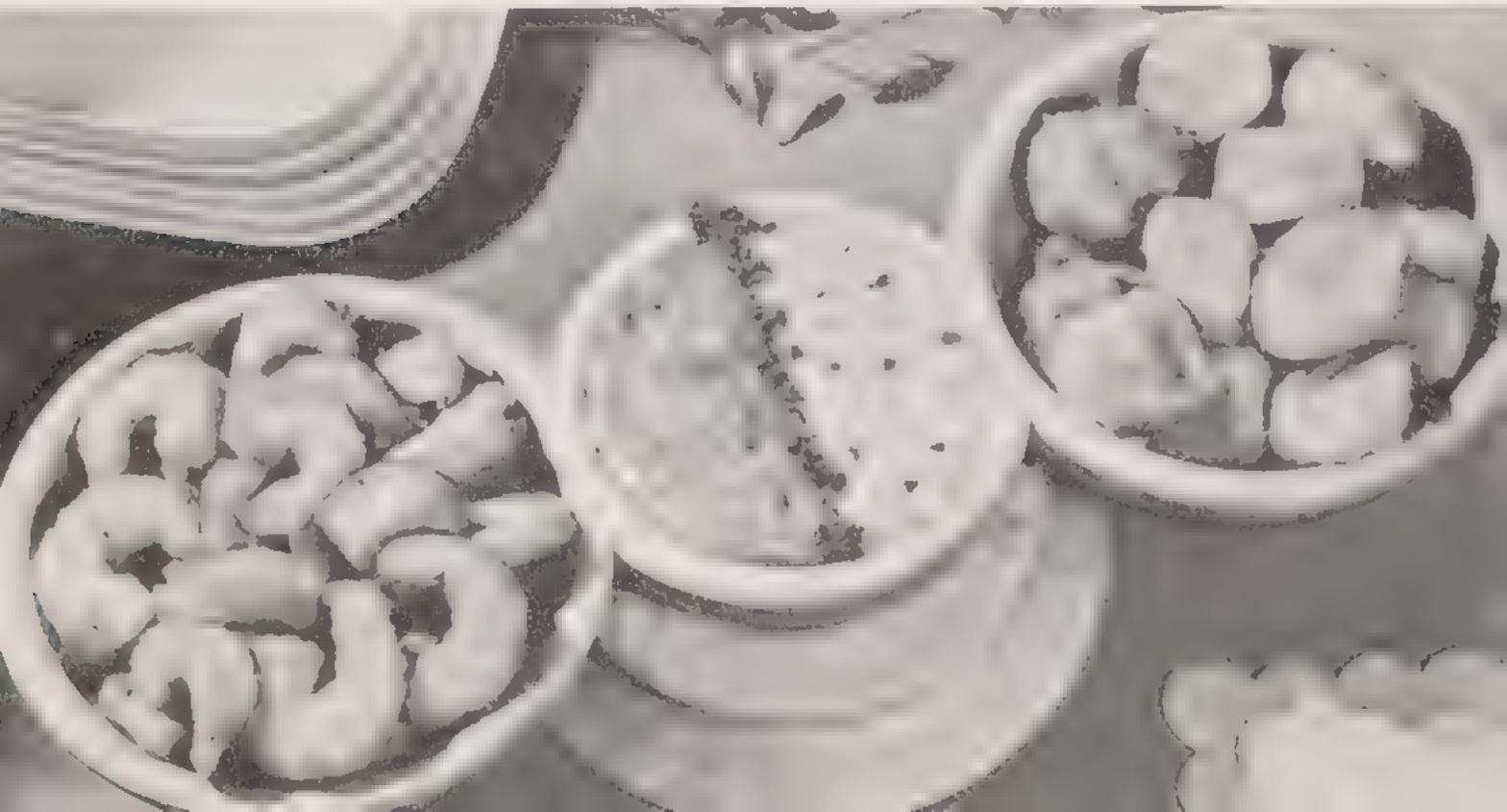
Chicken: Prepare chicken for frying. Dip in batter; drain and fry in hot deep fat (375° F.) 4 to 5 minutes or until golden brown. Place browned chicken in moderate oven (350° F.) and bake 30 to 40 minutes or until tender.

Onion Rings: Slice onions and soak rings in milk 15 minutes. Drain. Dip in batter; drain. Fry in hot deep fat (375° F.) 2 to 3 minutes.

BREADING

Roll prepared food such as croquettes or fish in Aunt Jemima Ready-Mix for Pancakes seasoned with salt and pepper. Shake off excess coating and fry in hot deep fat.

Note: Liver, chops and other meats may be rolled in Aunt Jemima Ready-Mix for Pancakes and then pan-fried.



CORN FRITTERS

"Delicious with crisp bacon and syrup"

1 cup Aunt Jemima Ready-Mix for Pancakes
1 egg, beaten
½ cup milk
2 cups cooked whole kernel corn, drained

Add beaten egg and milk to pancake ready-mix, mixing until fairly smooth. Fold in whole kernel corn.

Drop batter by spoonfuls into hot deep fat (360° F.); turn when brown on underside. Total cooking time about 3 minutes. Drain on absorbent paper. Serve hot with syrup. Makes 12 fritters.

APPLE FRITTERS

6 cooking apples
1 egg, beaten
⅔ cup milk
1 cup Aunt Jemima Ready-Mix for Pancakes
1 tablespoon sugar

Peel and core apples; slice crosswise to make rings.

Combine beaten egg and milk; add the pancake ready-mix and sugar, mixing lightly. Dip apple rings in batter; fry in hot deep fat (370° F.) until golden brown. Drain on absorbent paper. Serve warm with cinnamon-sugar or confectioners' sugar. Makes 6 servings.

BANANA FRITTERS

Prepare batter as for Apple Fritters. Cut bananas crosswise in 1-inch pieces. Dip each piece in batter and fry as above.

FRENCH FRIED HOT DOGS

"Who'll have another? You can't resist, they're so good"

1 cup Aunt Jemima Ready-Mix for Pancakes
2 tablespoons corn meal
1 tablespoon sugar
⅔ cup water
8 wieners

Combine dry ingredients. Add water and beat with a rotary egg beater for 2 minutes. Dip wiener in batter holding wiener with a kitchen fork; drain off excess batter over the bowl. Fry in hot deep fat (375° F.) 2 to 3 minutes. Drain on absorbent paper. Insert wooden skewers. Makes 8 servings.

BATTER TOAST

"A crisp, golden brown coating surrounds the bread"

1 egg, beaten
1 cup milk
1 cup Aunt Jemima Ready-Mix for Pancakes
8 slices day-old bread

Combine beaten egg and milk. Add to pancake ready-mix, stirring lightly until batter is fairly smooth. Dip slices of bread into batter. Fry in hot deep fat (375° F.) 2 to 3 minutes until golden brown or pan-fry turning only once. Serve immediately with syrup or jelly. Makes 8 servings.

Quick Bread Magic

LIGHTNIN' MUFFINS

"A matter of minutes from mixing bowl to oven"

2 cups Aunt Jemima Ready-Mix for Pancakes
2 to 4 tablespoons sugar
1 egg, beaten
1½ cups milk
2 tablespoons melted shortening

Mix together pancake ready-mix and sugar; add beaten egg and milk, stirring lightly until combined. Fold in melted shortening. Fill greased muffin pans ⅔ full and bake in a hot oven (425° F.) 15 to 25 minutes. Makes 12 muffins.

Blueberry Muffins

Increase sugar to ½ cup. Fold 1 cup fresh or frozen blueberries (drained) into muffin batter.

Date or Nut Muffins

Fold ½ cup chopped dates or chopped pecan meats into muffin batter.

ORANGE NUT BREAD

"Moist and good with a tingle-fresh flavor of orange"

2 cups Aunt Jemima Ready-Mix for Pancakes
¼ cup brown sugar
1 teaspoon grated orange rind
½ cup chopped nutmeats
1 egg, beaten
1¼ cups milk
2 tablespoons melted shortening

Mix together pancake ready-mix, brown sugar, orange rind and nutmeats. Add beaten egg and milk; fold in melted shortening. Bake in a greased waxed paper-lined loaf pan (1 lb. size) in a moderate oven (350° F.) about one hour. Store in bread box for one day before slicing. Makes 1 loaf.

COFFEE CAKE RING

"Delicious and oh so pretty!"

2 eggs, beaten
¾ cup sugar
¾ cup milk
2 cups Aunt Jemima Ready-Mix for Pancakes
⅓ cup melted shortening

Gradually add sugar to beaten eggs, beating until fluffy. Add milk and pancake ready-mix, stirring lightly until combined. Fold in melted shortening.

Drop batter by tablespoons into a greased 9-inch ring mold or baking pan. As each spoonful is placed in ring mold, brush it lightly with melted butter and sprinkle with brown sugar. Sprinkle ¼ cup chopped nutmeats and 2 tablespoons brown sugar over top of coffee cake batter.

Bake in a hot oven (400° F.) about 20 minutes. Cool for 2 or 3 minutes in pan; turn out of pan and serve right side up. Makes one 9-inch ring.

Glamorous Desserts

STRAWBERRY CREAM CAKE ROLL

"An easy-to-make jelly roll for those special occasions"

CAKE:

- ¼ teaspoon salt
- 3 eggs
- ¾ cup sugar
- 1 teaspoon almond extract
- ¾ cup Aunt Jemima Ready-Mix for Pancakes

FILLING:

- 2 teaspoons gelatin
- 2 tablespoons water
- 1 cup whipping cream
- 1 cup sifted confectioners' sugar
- 1 pint sliced strawberries (fresh or frozen, drained)

Grease sides and bottom of a 10½x15½-inch shallow pan; line with waxed paper and grease again; dust with flour.

Add salt to eggs; beat until thick and lemon colored. Add sugar a little at a time, beating well after each addition. Add flavoring and pancake ready-mix; mix lightly until batter is smooth. Spread evenly in pan. Bake in hot oven (400° F.) 7 to 8 minutes or until brown. Sprinkle a towel well with confectioners' sugar. Immediately on taking cake from oven loosen it around edges of pan and turn out on towel. Peel waxed paper carefully from cake. Roll cake in towel and let stand 10 minutes.

Soften gelatin in cold water in a custard cup; set in a pan of hot water to dissolve gelatin. Cool slightly. Whip cream until stiff; fold in gelatin and ½ cup sugar. Unroll cake; spread whipped cream evenly over cake and lay sliced strawberries on cream; sprinkle remaining ½ cup sugar over berries (if using sweetened frozen berries, omit this sugar). Roll up cake and wrap in waxed paper. Refrigerate cake roll several hours before serving. Makes 8 servings.

PEANUT COOKIES

"Cookie jar prizes — the youngsters will love them!"

1 cup Aunt Jemima Ready-Mix for Pancakes
¾ cup brown sugar
½ cup shortening, soft
½ cup peanut butter
1 egg
1 teaspoon vanilla
1½ cups Quaker or Mother's Oats (quick or old fashioned, uncooked)
¼ cup chopped peanuts

Place pancake ready-mix, sugar, shortening, peanut butter, egg and vanilla in a medium-sized bowl. Beat until smooth, about 2 minutes. Fold in rolled oats.

Shape dough into small balls and place on an ungreased baking sheet. Flatten with the bottom of a glass covered with waxed paper. Sprinkle with chopped peanuts. Bake in a moderate oven (375° F.) 10 to 12 minutes. Makes 2½ dozen cookies.

QUICK DATE BARS

"Chewy and moist to make you want still another"

1 cup Aunt Jemima Ready-Mix for Pancakes
½ cup brown sugar
1 egg
¼ cup shortening, soft
1 teaspoon vanilla
¼ cup milk
⅓ cup chopped dates
⅓ cup chopped nutmeats

Place pancake ready-mix, sugar, egg, shortening, vanilla and milk in a medium-sized bowl. Beat until smooth, about 2 minutes. Fold in chopped dates and nutmeats.

Bake in a greased 7x11-inch pan in a moderate oven (350° F.) 20 to 25 minutes. Cut while warm into squares. Serve plain or rolled in confectioners' sugar. Makes 1½ dozen bars.

PEACH COBBLER

"Hidden treasure under a sweet biscuit dough"

FRUIT BASE:

- 2 cups cooked peaches, cherries or apples
- ⅓ cup sugar
- 2 tablespoons Aunt Jemima Ready-Mix for Pancakes
- 1 tablespoon lemon juice
- 1 tablespoon butter or margarine

TOPPING:

- 1½ cups Aunt Jemima Ready-Mix for Pancakes
- ¼ cup sugar
- 1 egg, beaten
- ¾ cup milk
- ¼ cup melted shortening

Prepare the fruit base by combining the sugar and pancake ready-mix with the peaches. Add lemon juice. Place in a greased 8-inch square pan. Dot with butter.

For the topping, measure pancake ready-mix into a bowl; add sugar, mixing well. Combine beaten egg and milk and add to dry ingredients, stirring until batter is fairly smooth. Fold in melted shortening. Pour batter over the fruit base. Bake in a hot oven (425° F.) 25 to 30 minutes. Serve warm with plain or whipped cream. Makes 8 servings.

SPICY DOUGHNUTS

"A welcome addition to your list of favorites"

- 3 cups Aunt Jemima Ready-Mix for Pancakes
- ⅔ cup sugar
- 1½ teaspoons cinnamon
- ½ teaspoon nutmeg
- 2 eggs, beaten
- ¾ cup milk
- 2 tablespoons melted shortening

Mix together pancake ready-mix, sugar and spices. Combine beaten eggs and milk and add to dry ingredients, stirring until batter is fairly smooth. Fold in melted shortening. Roll dough to ⅜-inch thickness on lightly floured board; cut with floured doughnut cutter.

Fry in hot deep fat (375° F.) until brown. Drain on absorbent paper. Dust with granulated or confectioners' sugar. Makes 2 dozen doughnuts.

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While supplies last, extra copies may be obtained by writing to: Aunt Jemima, The Quaker Oats Company, Merchandise Mart Plaza, Chicago 54, Illinois.

Aunt Jemima knows how you like your Pancakes...

Light and Richer Tasting!

Isn't it true with you, too, that when you say "pancakes" you really mean "Aunt Jemimas"? There's a reason. As long as you've known her, Aunt Jemima has made her pancakes like you like 'em—*light and rich in flavor!* Pancakes must be both, you know, to be really satisfying.

The Story of Aunt Jemima

Aunt Jemima means far more than pancakes; she is an American tradition. Her story goes back to the days of lavish Old South hospitality on Colonel Higbee's great plantation. There crinolined ladies, from far and near, came in their carriages up the tree-lined drive to taste the delicacy for which Aunt Jemima was famous. That delicacy was pancakes—luscious-light, golden-brown pancakes, which Aunt Jemima prepared from her own secret recipe.

From then on, the fame of her pancakes grew until today Aunt Jemima Pancakes are America's favorites. No other pancake mix has ever been able to give such wonderful flavor and lightness. No other pancakes are such a cherished part of the American way of life.

AJBR-1952